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UNITED STATES DEPARTMENT OF AGRICULTURE  
BUREAU OF HOME ECONOMICS  
WASHINGTON, D. C.

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DIGESTIBILITY STUDIES

References to reports of a series of studies conducted by the Office of Home Economics and the Bureau of Home Economics, U. S. Department of Agriculture, 1915-1924. Where prices are indicated copies can be purchased from the Superintendent of Documents, Government Printing Office, Washington, D.C. The Department of Agriculture has no copies that can be sent free.

Cereals and Cereal Products<sup>1/</sup>

Deuel, H.J. Digestibility of baked goods made from patent flour. Jour. Home Econ. 15: 699-701. 1923.

Digestibility studies on the following baked goods made from patent flour: Rolls, biscuits, buns, cakes, doughnuts, pretzels, crackers, and pie crust.

Holmes, A.D. Experiments on the digestibility of wheat bran in a diet without wheat flour. U. S. Dept. Agr. Bul. 751, 20 p. 1919. 5 cents.  
Digestibility experiments on fine and coarse wheat bran.

Langworthy, C.F., and Deuel, H.J. The effect of milling on the digestibility of Graham flour. Natl. Acad. Sci. Proc. 5: 514-517. 1919.

Studies on the digestibility of Graham flour milled by different methods.

Langworthy, C.F., and Holmes, A.D. Studies on the digestibility of the grain sorghums. U. S. Dept. Agr. Bul. 470, 31 p. 1916. 5 cents

Experiments on digestibility of kafir, feterita, milo, kaoliang, and corn and wheat bread.

Langworthy, C.F., and Holmes, A.D. Experiments in the determination of the digestibility of millets. U. S. Dept. Agr. Bul. 525, 11 p. 1917.

Experiments on the digestibility of millet and proso.

Langworthy, C.F., and Holmes, A.D. The effect of a variation in milling on the digestibility of wheat flours. Natl. Acad. Sci. Proc. 7: 119-123. 1921.

Studies on the digestibility of different flours milled from wheat.

Langworthy, C.F., and Merrill, A.T. Digestibility of raw starches and carbohydrates. U. S. Dept. Agr. Bul. 1213, 16 p. 1924.

Experiments with women subjects to test the digestibility of raw corn, wheat, rice, and potato starches, and the carbohydrates of raw patent flour, Graham flour, farina, white corn meal, and waxy maize meal.

<sup>1/</sup> Some work on starches is included here. For work on other flours, and additional work on starches, see Miscellaneous Food Products, p. 2.

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## Vegetables and Vegetable Products

- Holmes, A. D. Digestibility of steam-cooked soy beans and peanuts. Jour. Amer. Med. Assoc. 74: 798-801. 1920.  
Studies on the digestibility of steam cooked soybeans and peanuts, and soybean and peanut flour.
- Langworthy, C.F., and Holmes, A. D. The digestibility of the dasheen. U. S. Dept. Agr. Bul. 612, 12 p. 1917. 5 cents.  
Studies on the digestibility of mature and immature dasheens.

## Miscellaneous Food Products

- Holmes, A. D. Digestibility of protein supplied by soy-bean and peanut press-cake flours. U.S. Dept. Agr. Bul. 717, 28 p. 1918.  
Experiments on the digestibility of flours made from soybean and peanut press cake.
- Holmes, A. D. Digestibility of steam-cooked soy-beans and peanuts. Jour. Amer. Med. Assoc. 74: 798-801. 1920.  
Studies on the digestibility of steam-cooked soybeans and peanuts, and soybean and peanut flour.
- Langworthy, C.F. and Deuel, H.J., jr. Digestibility of raw corn, potato, and wheat starches. Jour. Biol. Chem. 42: 27-40. 1920.  
Studies on foods named in the title.
- Langworthy, C.F., and Deuel, H.J., jr. Digestibility of raw cornstarch. Amer. Soc. Biol. Chem. Proc. 5: 22. 1919.
- Langworthy, C.F., and Deuel, H.J., jr. Digestibility of raw rice, arrowroot, canna, cassava, taro, tree-fern, and potato starches. Jour. Biol. Chem. 52: 251-261. 1922.  
Studies on the digestibility of raw starches made from rice, true arrowroot (*Maranta arundinacea*), commercial arrowroot (*Zamia floridana*), canna, cassava, taro root, tree fern, and potato.